



CAFÉ 2000

FESTIVE DINNER BUFFET MENU

16 November to 21 December

26 December to 30 December

6pm to 10pm

Sun to Thu: \$68++ Adult \$34++ Child

(with festive highlights)

Fri & Sat: \$88++ Adult \$44++ Child

(with 'live' BBQ + festive highlights)

SEAFOOD-ON-ICE PLATTER

*Fresh Poached Tiger Prawn, Canadian Black Mussel,
Chilean Sea Scallop, Pacific White Clam
Poached Alaskan Snow Crabs*

Poached Boston Lobster (Fri & Sat)

SALAD & SIDES

Festive Charcuterie & Fromage Board

*Organic Mixed Salad with Thousand Island,
Balsamic & EVOO*

*Coleslaw with Nuts & Raisin / Apple Waldorf Salad with Berries
Potato Salad with Bacon bits and Scallion*

*Fusilli Pasta with Turkey & Beetroot /
Christmas Macaroni Salad with Ham & Pea*

Tropical fruit salad with Orange and Berries

FROM THE SOUP KETTLE

*Herbed Roasted Pumpkin Veloute
served with assorted rolls and butter*





FESTIVE FIRE GRILL & TRADITIONAL ROAST

*Roast Apricot Honey Mustard Glazed Turkey Breast and
Chestnut Stuffing served with Cranberry Sauce and
Turkey jus*

Honey-baked Ham with Pineapple Orange Jus

Oven-roasted Black Angus Sirloin with Walnuts Crust

Rack of Lamb Chops with Rosemary Garlic

Fri & Sat only:

Roast Whole Turkey

Salt Crust Whole Barramundi with Dill Cream

Char Aust Tomahawk with Kampot Pepper

Side Sauces:

*Fresh Peppercorn Cream, Curry Wurst Sauce, Mint Jelly,
Mustard, Spiced Pineapple Jam*

ALFRESCO SEAFOOD & CUTS CHARCOAL GRILL

Fri & Sat only

Grilled Jumbo Ocean Shrimp

Pacific Sea Scallop

Charred Medallions of Beef

Grilled Marinated Lamb Chop

Black Pepper BBQ Chicken Wing

FROM PIZZA OVEN

Daily Festive Special Pizza

Daily Festive Vegetarian Pizza





FROM THE PAN

Pasta Selection:

*Vongole Linguine in Meatball Pomodoro & Herbs
Truffle Champignon Penne & Parmesan*

SAVORY

*Chicken Satay with condiment, Peanut Sauce &
Pineapple Puree*

Tempura Shrimp Wasabi-glazed / Citrus-baked Chicken Wing

Baked Sea Scallops with Mentaiko Mayonnaise

(Fri & Sat)

M DELIGHTS

Pan-Asian

*Sautéed Clam with White Wine and Garlic / White Pepper Prawn
/ Thai-style Fried Basil Clam*

(on rotation)

*Wok-fried Peppery Vermicelli with Flower Crabs /
Hokkien Prawn Noodles*

(on rotation)

Wok-fried seasonal vegetable of the day

Chilli Tiger Prawn with Deep-fried Mantou

Singapore Chilli Crab

(Fri & Sat)

Taste of Malaya

Ayam Panggang / Ayam Kari / Ayam Masak Merah

(on rotation)

*Mee Goreng Mamak | Nasi Goreng Kampung |
Bihun Goreng Seafood*

(on rotation)





Land of Spice

*Madras Fish Curry / Mussel Masala / Butter Chicken
Punjabi Palak Paneer (on rotation)*

Naan bread and saffron Basmati rice

From the West

*Chicken and Mushroom Stroganoff / Classic French Lamb Shank
/ Hungarian Beef Goulash
(on rotation)*

*Truffled Potato Mash / Potato Au Gratin /
Herbed Baby Potato with Herbs
(on rotation)*

SWEETS TEMPTATIONS

*Musang King Durian Cream Puff
Assorted Mini Donut*

*Spices Mix Berries Chocolate Tart / Cassis Ivory Chocolate
Verrine / Raspberry Linzer Tart*

*Maple Pecan Baked Cheesecake / Cookies Cream Cheesecake
Chocolate Truffle with Caramelized Walnut Log Cake /
Raspberry Cheesecake*

*Kirsch Cream Panettone / Hazelnut Opera Gateau / Almond
Marzipan Stollen*

*Gingerbread Custard Crème Brulee / Purple Potato Pistachio
Eclairs*

Mini Durian Pengat (Fri & Sat)

(Desserts on rotation)

Live Crowaffle Station

Gelato Selections

Flambe Crepes Corner

*Vanilla Ice Cream
Crushed Pistachio*

(Fri & Sat)

Menu is subject to changes without prior notice

